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This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

Claim 1 (currently amended): A coating composition for food products which permits use of a large rice component ~~with little or no objectionable reticulation~~, comprising ~~in combination~~:

~~a water-dispersible mix of particulate ingredients including comprising a rice component constituting comprising more than 10% of said the mix[[:]], wherein the said rice component containing comprises more than about 56% by weight of rice particles which are smaller than #80 US mesh size and the coating composition is substantially free of reticulation after at least partially thermally processing and freezing a food substrate at least partially coated with the coating composition.~~

Claim 2 (currently amended): A ~~The~~ coating composition as set forth in of claim 1, wherein ~~said the~~ rice component comprises rice flour.

Claim 3 (currently amended): A ~~The~~ coating composition as set forth in of claim 1, wherein ~~said the~~ rice component comprises rice starch.

Claim 4 (canceled)

Claim 5 (currently amended): A ~~The~~ coating composition as set forth in of claim 1, wherein ~~said the~~ rice component comprises a mix of different standard commercial rice particle size grades and at least one ~~said grade of the grades~~ has more particles smaller ~~[[than]]~~ in US ~~[[Mesh]]~~ mesh size than the commercial size rating known as "US 80 ~~[[Mesh]]~~ mesh size."

Claim 6 (currently amended): A ~~The~~ coating composition as set forth in of claim 1, wherein ~~said the~~ rice component comprises a mix of different standard commercial rice particle size

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grades and at least one such grade is that which is commercially sold as "#120 US [[Mesh]] mesh size."

Claim 7 (currently amended): A coating composition for food products which provides enhanced organoleptic qualities with little or no objectionable reticulation, comprising in combination:

a water-dispersible mix of particulate ingredients including comprising a rice component[[;]], wherein the said rice component comprises rice particles which are smaller in size than about 200 microns[[.]] and said, the rice component comprising comprises more than about 10% by weight of all of the soluble components of said the mix of particulate ingredients taken together; and the coating composition is substantially free of reticulation after at least partially thermally processing and freezing a food substrate at least partially coated with the coating composition.

Claim 8 (currently amended): A The coating composition as set forth in of claim 5, wherein said the rice component comprises rice flour.

Claim 9 (currently amended): A The coating composition as set forth in of claim 5, wherein said the rice component comprises rice starch.

Claim 10 (currently amended): A The coating composition as set forth in of claim 7, wherein said the rice component comprises at least about 15% by weight of all of the soluble components of said the mix of particulates taken together.

Claim 11 (currently amended): A The coating composition as set forth in of claim 10, wherein said the rice component comprises up to about 90% by weight of all of the soluble components in said the mix of particulates taken together.

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Claim 12 (currently amended): A method of substantially eliminating white-lump reticulation in the use of food coating compositions which contain rice, comprising the step of using a mixture of rice particles in the coating composition which contains comprise more particles that are smaller in size than, #US 80 Mesh size, than the amount of particles present in the rice flour mixture sold commercially as "#80 US Mesh Size[.].," and wherein the coating composition is substantially free of reticulation after at least partially thermally processing and freezing a food substrate at least partially coated with the coating composition.

Claim 13 (currently amended): The method of claim 12, including comprising the step of using an amount of said the smaller rice particles in said the coating composition sufficient to provide at least about 9% by weight of the overall amount of soluble components in said the composition.

Claim 14 (currently amended): The method of claim 12, including comprising the step of using more than about 10% by weight rice in said the coating composition.

Claim 15 (currently amended): The method of claim 14, wherein rice flour having particles larger than #US 80 Mesh size are also used in said the coating composition.

Claim 16 (currently amended): The method of claims claim 12, including comprising the step of using an amount of said the smaller rice particles in said the coating composition sufficient to provide on the order of between 9% and 90% by weight of the overall amount of soluble component is said in the composition.

Claim 17 (currently amended): A method of substantially eliminating white-lump reticulation in the use of food coating compositions which contain rice, comprising the step of using a mixture of rice particles in the coating composition which contains comprise the commercially sold rice flour product identified as "#US 120 Mesh size[.].," and wherein the coating

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composition is substantially free of reticulation after at least partially thermally processing and freezing a food substrate at least partially coated with the coating composition.

Claim 18 (currently amended): The method of claim 17, wherein at least about 5% by weight of the rice used in said the coating is US 120 Mesh size.

Claim 19 (currently amended): A coating composition for food products which permits use of a large rice component with little or no objectionable reticulation, comprising in combination: a water-dispersible mix of particulate ingredients including a mix of ingredients comprising a rice component comprising more than 10% of said the mix[();], wherein said the rice component containing comprises more than about 3% by weight of rice particles which are smaller than #100 US [[Mesh]] mesh size and the coating composition is substantially free of reticulation after at least partially thermally processing and freezing a food substrate at least partially coated with the coating composition.

Claim 20 (currently amended): The method of claim 19, wherein said the mix of ingredients includes at least about 40% by weight of said the rice particles which are smaller than #100 US [[Mesh]] mesh size.

Claim 21 (currently amended): A coating composition for food products which permits use of a large rice component with little or no objectionable reticulation, comprising in combination: a water-dispersible mix of particulate ingredients including comprising a rice component constituting more than 10% by weight of said the mix[();], wherein the said rice component containing comprises more than about 0.5% by weight of rice particles which are smaller than #120 US [[Mesh]] mesh size and the coating composition is substantially free of reticulation after at least partially thermally processing and freezing a food substrate at least partially coated with the coating composition.

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Claim 22 (currently amended): A The coating composition of claim 21, wherein said the mix of ingredients includes comprises at least about 1% of said the rice particles which are smaller than #120 US [[Mesh]] mesh size.

Claim 23 (currently amended): A coating composition for food products which permits use of a large rice component with little or no objectionable reticulation, comprising in combination:  
a water-dispersible mix of particulate ingredients including comprising a rice component constituting more than 10% by weight of said the mix[;], wherein the said rice component containing comprises at least some rice starch having particles which are on the order of about 200 US [[Mesh]] mesh size and the coating composition is substantially free of reticulation after at least partially thermally processing and freezing a food substrate at least partially coated with the coating composition.

Claim 24 (new): The coating composition of claim 1, wherein the coating composition is applied to a potato substrate.

Claim 25 (new): The coating composition of claim 24, wherein the coating composition is substantially free of reticulation after thermally processing, freezing, and further thermally processing the coating composition upon a food substrate.

Claim 26 (new): The coating composition of claim 1, wherein the rice component comprises up to about 18% of the mix.

Claim 27 (new): The coating composition of claim 7, wherein the rice component comprises up to about 18% by weight of all the soluble components of the mix of particulate ingredients taken together.

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Claim 28 (new): The coating composition of claim 1, wherein the coating composition is substantially free of reticulation after thermally processing, freezing, and further thermally processing the coating composition upon a food substrate.

Claim 29 (new): The coating composition of claim 28, wherein the food substrate is a potato substrate.

Claim 30 (new): The coating composition of claim 7, wherein the coating composition is substantially free of reticulation after thermally processing, freezing, and further thermally processing the coating composition upon a food substrate.

Claim 31 (new): The method of claim 12, wherein the coating composition is substantially free of reticulation after thermally processing, freezing, and further thermally processing the coating composition upon a food substrate.

Claim 32 (new): The method of claim 17, wherein the coating composition is substantially free of reticulation after thermally processing, freezing, and further thermally processing the coating composition upon a food substrate.

Claim 33 (new): The coating composition of claim 19, wherein the coating composition is substantially free of reticulation after thermally processing, freezing, and further thermally processing the coating composition upon a food substrate.

Claim 34 (new): The coating composition of claim 21, wherein the food substrate is a potato substrate.

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Claim 35 (new): The coating composition of claim 34, wherein the coating composition is substantially free of reticulation after thermally processing, freezing, and further thermally processing the coating composition upon a food substrate.

Claim 36 (new): The coating composition of claim 21, wherein the coating composition is substantially free of reticulation after thermally processing, freezing, and further thermally processing the coating composition upon a food substrate.

Claim 37 (new): The coating composition of claim 23, wherein the coating composition is substantially free of reticulation after thermally processing, freezing, and further thermally processing the coating composition upon a food substrate.

Claim 38 (new): A coated food product comprising:

a potato substrate at least partially coated with a coating composition comprising a water-dispersible mix of particulate ingredients comprising a rice component comprising more than about 10% of the mix and wherein the rice component comprises more than about 56% by weight of rice particles which are smaller than #80 US mesh size.

Claim 39 (new): The coated food product of claim 38, wherein the rice component comprises up to about 18% of the mix.

Claim 40 (new): The coated food product of claim 38, wherein the coating composition is substantially free of reticulation after thermally processing, freezing, and further thermally processing the coating composition upon a food substrate.

Claim 41 (new): A coated food product comprising:

a food substrate selected from the group consisting of a vegetable and a meat and a coating composition at least partially coating the food substrate comprising:

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a water-dispersible mix of particulate ingredients comprising a rice starch comprising more than 10% of the mix and wherein the rice starch comprises more than about 56% by weight of rice particles which are smaller than #80 US mesh size and wherein the rice starch comprises a mix of different standard commercial rice starch particle size grades and at least one grade has more particles smaller than US mesh size than the commercial size rating known as "US 80 Mesh size."

Claim 42 (new): A coated food product comprising:

a food substrate selected from the group consisting of a vegetable and a meat and a coating composition at least partially coating the food substrate comprising:

a water-dispersible mix of particulate ingredients comprising a rice component comprising more than about 10% of the mix and wherein the rice component comprises more than about 56% by weight of rice particles which are smaller than #80 US mesh size and wherein the coating composition is substantially free of reticulation after thermally processing and freezing of the food product at least partially coated with the coating composition.

Claim 43 (new): The coated food product of claim 42, wherein the vegetable comprises a potato substrate.

Claim 44 (new): The coated food product of claim 43, wherein the coating further comprises a dextrin.

Claim 45 (new): The coated food product of claim 42, wherein the rice component comprises a rice flour.

Claim 46 (new): The coated food product of claim 42, wherein the rice component comprises a rice starch.

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Claim 47 (new): The coated food product of claim 42, wherein the rice component comprises a rice starch and a rice flour.

Claim 48 (new): A method of making a coating composition for food products comprising the steps of:

providing a coating composition for food products, wherein the coating composition comprises a water-dispersible mix of particulate ingredients including a rice component constituting more than about 10% of the mix and the rice component contains more than about 56% by weight of rice particles which are smaller than #80 US mesh size and providing a food substrate;

coating the food substrate with the coating composition to provide a coated food product;

thermally processing the coated food product;

freezing the coated food product, wherein after freezing the coated food product the coated food product is substantially free of reticulation; and

reconstituting the food product.

Claim 49 (new): A coating composition for food products comprising:

a water-dispersible mix of particulate ingredients including a rice component;

the rice component containing rice particles which are smaller in size than about 200 microns, and the rice component comprising up to about 18% by weight of all of the soluble components of the mix of particulate ingredients taken together;

wherein the coating composition provides enhanced organoleptic properties and the coating composition is substantially free of reticulation after at least partially thermally processing and freezing a food product at least partially coated with the coating composition.

Claim 50 (new): A coating composition for food products which permits use of a large rice component with little or no objectionable reticulation, comprising in combination:

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a water-dispersible mix of particulate ingredients including a rice starch component constituting more than 10% of the mix, said rice starch component containing more than about 56% by weight of rice particles which are smaller than #80 US mesh size.

Claim 51 (new): A coating composition for food products which permits use of a large rice component with little or no objectionable reticulation, comprising in combination:

a water-dispersible mix of particulate ingredients including a rice starch component constituting more than 10% of the mix, said rice starch component containing more than about 56% by weight rice particles, wherein the rice starch component comprises a mix of different standard commercial rice particle size graded and at least one said grade has more particles smaller in US mesh size than the commercial size rating known as "US 80 Mesh size."